

# PATENT ABSTRACTS OF JAPAN

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(54) **HARD DRIED FISH, PROCESS PRODUCTS THEREFROM AND PRODUCTION OF SEASONING ESSENCE**

(57)Abstract:

PURPOSE: To obtain dried fish of high storability and processed products therefrom having pleasant taste and flavor by adding trehalose to the fish during the production process therefor to inhibit bitterness, astringency and foreign metal tastes.

CONSTITUTION: During an arbitrary stage of the production process for dried fish for seasoning, trehalose is added in an amount of 0.5 to 50wt.% based on the dried fish or a processed product therefrom. Similar effects can be attained by adding about 5 to 70wt.%, on the dry basis, of trehalose to the seasoning essence from the dried fish.